



*A menu inspired by Greece and its beautiful isles,
mainland, mountains and tradition*

Snacks & Dips

Pita 6

Sourdough Loaf 6

Bread Basket - to share Pita, sourdough loaf, ladopsomo 10

Dorset Snail Pita Tomato, chilli, pickled red onion, aged graviera 16

Taramosalata Smoked cod roe, trout roe, dill oil 11

Hummus Chickpeas, black sesame, tahini, smoked paprika 10

Tirokafteri Spicy feta, Greek yoghurt 11

Raw

Carlingford Oysters Cucumber granita, lemon Two 9 | Four 18 | Six 27

Marinated Sardines Extra virgin olive oil, aged vinegar, lemon 14

Pink Bream / Seabass Orange, extra virgin olive oil, hand-picked afra salt 22

Bluefin Tuna Cretan rock samphire, tomatoes, capers 20

Salad & Vegetables

Greek Salad Carob rusks, feta mousse, wild oregano 19

Dolmadakia Avgolemono, wild fennel 15

Briam Aubergine, courgette, potato, tomato 16

Hortopita Greek wild greens, phyllo, feta 15

Savoy Cabbage Skewer Coconut tzatziki, wild fennel, dill oil 14

Rotisserie Cauliflower Long grain rice, pomegranate, parsley, dukkah 20

Sea & Land

Prawn Saganaki Tomato, feta 23

Welsh Lamb Belly Skewer Pickled turnips, Jerusalem artichokes, rosemary jus, dill oil 22

Rotisserie Chicken Free range Fosse Meadows 81-day old chicken, long grain rice, avgolemono 21

Lamb Moussaka The non-deconstructed, traditional way 22

Cornish Squid Skewer Squid ink, Greek herb salsa, confit lemon 22

Grilled Octopus Flamed green beans, fermented savoy cabbage 25

Bigger plates to share

Kefalonian Organic Sea Bass
Salt-baked, extra virgin olive oil,
lemon (1kg) 75

Grilled Lamb Chops 800g
Served with coconut tzatziki 65

Cote de Boeuf
Jus gras (600g) 75

Whole Lobster Giouvetsi
Orzo pasta, mussels,
tomato, lemon, basil 70

Pork Tomahawk
Spetsofai 60

Sides

Whole Butter Lettuce
Lemon, anchovy, chives 8

Beetroot with its Leaves
Crushed walnuts, goats cheese,
aged vinegar 8

Charred Greek Wild Greens
Cretan staka butter 8

Olive Oil Fries Graviera,
black truffle 8